



FOOD

Starters

Olives (V)	9
Suggested Wine Pairing: 2022 Feudo Arancio Inzolia, Sicily, IT	
Garlic Bread, Ricotta, Honey (Veg)	15
Suggested Wine Pairing: 2023 Tarras Vineyards Pinot Gris, NZ	
Burrata, Pumpkin, Dehydrated Kale, Hazelnut Oil (Veg)	21
Suggested Wine Pairing: 2020 Ottella Lugana, Veneto, IT	
Focaccia, Speck, Asiago Cheese, Sautéed Mushrooms	23
Suggested Wine Pairing: 2020 Castel Firmian Pinot Nero, Trentino, IT	
Charcoal Pizza in Teglia, Cured Salmon, Samphire, Sour Cream	
25	Suggested Wine Pairing: 2022 Astrale Chianti, Tuscany, IT

Pastas

Rigatoni "Cacio e Pere", Pecorino Cheese, Black Pepper, Pears (Veg)	
29	Suggested Wine Pairing: 2021 "Il Bianco dei Vespa" Fiano del Salento, Puglia, IT
Gnocchi, Ragù Veneto, Radicchio, Parmesan	
31	Suggested Wine Pairing: 2019 Anselmi Realda Cabernet-Sauvignon, Veneto, IT

Salads

Mix Leaf Salad, Extra Virgin Olive Oil, Balsamic Dressing (V)	14
Suggested Wine Pairing: 2022 Mezzacorona Pinot Grigio, Trentino, IT	
Heirloom Carrots, Dehydrated Kale, Ricotta Salata, Honey (Veg)	19
Suggested Wine Pairing: 2020 Castel Firmian Pinot Grigio Riserva, Trentino, IT	

Pizzas

Margherita A Modo Nostro (Veg) 29

Tomato Base, Fior Di Latte Mousse, Oregano Dressing

Suggested Wine Pairing: NV Astrale Prosecco, Veneto, IT

Margherita 80's (Veg) 29

Tomato Base, Cooked Fior Di Latte, Oregano Dressing

Suggested Wine Pairing: 2022 Mezzacorona Pinot Grigio, Trentino, IT

Valtellina (Veg) 31

Fontina Cheese Base, Savoy Cabbage, Potatoes, Buttermilk Dressing

Suggested Wine Pairing: 2020 Col D'Orcia Rosso di Montalcino, Tuscany, IT

Salsiccia E Lambrusco 31

Smoked Scamorza Cheese, Pork Sausage, Radicchio, Lambrusco Gel

Suggested Wine Pairing: 2019 Col D'Orcia Gineprone, Tuscany, IT

Autunno (Veg) 31

Pumpkin Puree Base, Sautéed Mushrooms, Cavolo Nero, Asiago Cheese

Suggested Wine Pairing: 2018 Tarras Kuru Kuru Pinot Noir, NZ

Pollo Arrosto

31 Focaccia Base, Chicken Breast, Roasted Potato Puree, "Gras de Rost",

Rosemary Suggested Wine Pairing: 2019 Nuiton-Beaunoy Maranges Pinot Noir, FR

Carbonara 33

Focaccia Base, Pecorino Cream, Guanciale, Egg Yolk, Black Pepper

Suggested Wine Pairing: 2021 "Il Bruno dei Vespa" Primitivo del Salento, Puglia, IT

Ossobuco Con Risotto 33

Focaccia Base, Veal Ossobuco, Saffron Risotto Sauce, Lemon Zest, Parsley gel

Suggested Wine Pairing: 2021 Anselmi Capitel Croce, Veneto, IT

<p>Potato Lovers (V) Potato Puree Base, Organic Tofu Cream, Potatoes, Truffle Infused Oil Suggested Wine Pairing: 2022 Ottella Lugana, Veneto, IT</p>	<p>31</p>
<p>Amatriciana Amatriciana Sauce Base, Pecorino Cream, Guanciale, Chilli Suggested Wine Pairing: 2020 Ulrich Langguth ‘‘12 Degrees’’ Riesling, GE</p>	<p>33</p>
<p>Bugs Bunny (V) Carrot and Ginger Puree, Organic Tofu Cream, Heirloom Carrots, Hazelnuts Suggested Wine Pairing: 2021 Feudo Arancio Queto, Sicily, IT</p>	<p>31</p>
<p>Vegan Margherita (V) Tomato Base, Organic Tofu Cream, Oregano Dressing Suggested Wine Pairing: 2022 La Resistance Organic Rose’, FR</p>	<p>29</p>
<p>Desserts</p>	
<p>“Birramisu” : Mascarpone, Sponge Fingers, Baladin Nazionale, Cocoa Suggested Wine Pairing: 2017 Rotari Brut Metodo Classico, Veneto, IT</p>	<p>16</p>
<p>Dark Chocolate Namelaka, Pears, Almond Crumble Suggested Wine Pairing: 2018 Hekate Passito, Sicily, IT</p>	<p>18</p>